



# ***Focus on Food Safety***

## **Manual Cleaning and Sanitizing of Utensils and Equipment**

**Clean sinks before using.**

**WASH** thoroughly in a hot detergent solution, draining and refilling as often as necessary to keep the water clean.



**RINSE** by complete immersion in clean water to remove detergent, abrasives, etc.



**SANITIZE** by immersion

for at least one minute in an approved chemical solution:

- 50-200 ppm chlorine;
- 200 ppm quaternary ammonia; **or**
- 12.5-25 ppm iodine



**AIR DRY all utensils and equipment.**

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A safe eating fact sheet brought to you by the KDHE Bureau of Consumer Health, 1000 SW Jackson, Suite 200, Topeka, KS 66612-1274 [www.kdhe.state.ks.us](http://www.kdhe.state.ks.us)